



Product specification for

JAM007

ROQUITO HOT HONEY 720G

Version: 2

Supplier	Leathams Ltd
Country	United Kingdom
Supplier Address	Unit 10-12 The Circle, Queen Elizabeth Street, London, SE1 2JE



Product Record

Product Information		Supplier Information	
Leathams Item Code	JAM007	Supplier Name	Confidential
Item Name	ROQUITO HOT HONEY 720G	Leathams Supplier Code	Confidential
Supplier Product Code	Confidential	Supplier Type	
Legal Name	CHILLI INFUSED HONEY	EC Establishment Number	Confidential
Brand	ROQUITO	Third Party Accreditation	BRC
Sub Title		Secondary	Confidential
Item Weight (g)	720	EC Establishment Number	Confidential
Ready Status	Ready To Eat	Third Party Accreditation	NONE
Temperature	AMBIENT		



Ingredients JAM007

Ingredient declaration

Type	Ingredient	Ingr Weight	Ingr %	Declare Ingr	Quid	Origin	Country Of Origin	Ingr Supplier Name	Manufacturing Site	Country Of Manufacture	State	Max Life	Storage Temp	p H	Aw	Max Moisture	Min Salt	Process Heat Duration	Filling Conditions	Max Cooling Time	Micro	Washing Controls	Other Controls	Status Of Manu Area	Cust Reqs
Finished Product	Roquito Hot Honey	720	100	n/a	n/a	Honey	United Kingdom/UK	Confidential	Confidential	United Kingdom/UK	Ready To Eat	24 months	Ambient	4-6	0.6	20%	n/a	n/a	Cold filled	n/a	No	n/a	n/a	Low Risk	N/A
Primary Ingredient	Honey	719.86	99.98	Yes	Yes	Honey	China	Confidential	Confidential	China	Ready To Eat	36 months	Ambient	4-6	0.6	20%	n/a	n/a	Cold filled	n/a	No	n/a	n/a	Low Risk	N/A
Primary Ingredient	Roquito chilli extract	0.14	0.02	Yes	Yes	Capsicum annum	Germany	Confidential	Confidential	Germany	Liquid	12 months	Ambient	n/a	0.6	20%	n/a	n/a	Cold filled	n/a	No	n/a	n/a	Low Risk	N/A



Supply Chain Map JAM007

Type	Ingredient	Supplier Type	Accreditation	Risk Category	Risk Type	Identified Risk	Risk Mitigation Controls	Evidence
Finished Product	Roquito Hot Honey	Producer	BRC	Authenticity	Substitution	Sugar addition	supplier approval / authenticity test	CofA
Primary Ingredient	Honey	Producer	BRC	Authenticity	Substitution	Sugar addition	supplier approval / authenticity test	CofA
Primary Ingredient	Roquito chilli extract	Producer	IFS	Authenticity	Substitution	Addition with illegal dyes	supplier approval / authenticity test	CofA

Suitable

Coeliacs	Yes
People who are lactose intolerant	Yes
People with a nut / Tree Nut allergy	Yes
Vegans	No
Vegetarians (Non-Vegan)	Yes

Certified

Halal	No
Kosher	Yes
Organic	No

Additives

Additive	Name	Function	Quantity PPM
			0

Dyes

Does the product contain ?

Chilli powder, Curry powder, Paprika, Turmeric and seasonings since 2003 are not permitted to contain the following illegal food dyes; Sudan I – IV, Butter Yellow, Metanil Yellow, Sudan Red B, Sudan Red 7B, Orange Red G, Rhodamine B, Orange II, Para Red, Toluidine Red, Sudan Red G. Nor are spices allowed to contain the following colours: Annatto, Bixin, Norbixin (European commission decision 2003/460/EC & 2004/92/EC)	Yes
If the product contains chilli powder, chilli mixes, curry powder, paprika, turmeric, confirm the ingredients are free from illegal food dyes and non permitted food colours?	Yes
Please confirm that a certificate of analysis can be provided for all batches which confirm the absence of illegal food dyes?	Yes

Pesticides

<p>We are aware of all relevant legislation in respect of pesticides controls and permitted maximum residue levels. We abide by these and any amendments to local, UK and EU Regulations. We are aware of the risk of counterfeit pesticides and will take all reasonable precautions to avoid their use. We will ensure that all produce supplied to/by Leatham's has been grown in accordance with Good Agricultural Practice. We encourage implementation of appropriate Integrated Crop Management as part of the crop protection strategy. We will ensure that all produce supplied by us is grown with due regard to the environment, and that all reasonable care is taken to avoid pollution. We are confident in our technical knowledge regarding pesticide use and application. Where necessary, we use the services of a suitably qualified professional advisor. Pesticide applications are applied by operators who are competent and trained to the necessary standard.</p> <p>Where a national approval scheme exists, we only use pesticides approved for the specific crop application. All applications are in accordance with manufacturer's guidance. Where product is not grown by us and is bought from our supplier, we will check proposed pesticide usage (PPU) information to ensure that the relevant pesticide legislation is followed and that any customer specific instructions (as notified by Greencore) are implemented as required. Detailed pesticide application records (pre and post-harvest) are maintained for all crops. These records will be made available for inspection upon request and will be held for a minimum of 5 years.</p>	Yes
Please confirm that you comply with the Maximum Residue Levels stated in EU Pesticide Database.	Yes

Other Ingredients

Name	Yes No	Source	Factory Site YN	Risk Cont Man Site
Yeast & derivatives	No		No	
Poultry	No		No	
Potassium Chloride	No		No	
Pork	No		No	
Phenylalaline	No		No	
Maize & derivatives	No		No	
Legumes	No		No	
Lamb / mutton	No		No	
Kiwi	No		No	
Goat's Milk	No		No	
Garlic	No		No	
Fruit, vegetables and their derivatives	Yes	Ingredient: Chilli pepper extract	Yes	
Ewe's Milk	No		No	
Cow's Milk	No		No	
Chocolate	No		No	
Chestnuts	No		No	
Caffeine	No		No	
Buffalo's Milk	No		No	
Buckwheat	No		No	
Beef	No		No	
Barley	No		No	
Banana, blackberry, peach, tomato	No		No	
Aspartame	No		No	



Palm Oil JAM007

Palm Oil

This product does not contain Palm Oil



GMs JAM007

This product is completely free from GMs

Is this Food or Drink?	Food
Service Size (g/ml)?	15.00000
Number of portion/serving per pack: (if applicable)	48

Nutritional

Nutritional Information	Per 100g/100ml	Per Serving	% Reference Intake (per 100g)	% Reference Intake (per serving)	Claim in $\pm 20\%$ Tolerance (Riskless claim)	Traffic Light Colour	Method	Frequency
Energy (kj)	1306	195.9	15.55	2.33			McCane and Widdowson	When recipe changes
Energy (kcal)	307	46.05	15.35	2.3			McCane and Widdowson	When recipe changes
Fat	0	0	0	0	Fat Free, Low Fat		McCane and Widdowson	When recipe changes
of which saturates (g)	0	0	0	0	Saturated Fat Free, Low Saturated Fat		McCane and Widdowson	When recipe changes
Carbohydrate (total) (g)	76	11.4	29.23	4.38			McCane and Widdowson	When recipe changes
(of which sugars) (g)	76	11.4	84.44	12.67			McCane and Widdowson	When recipe changes
Fibre (g)	0	0	0	0			McCane and Widdowson	When recipe changes
Protein (g)	0	0	0	0			McCane and Widdowson	When recipe changes
Salt (g)	0.03	0	0.5	0	Salt Free, Low Salt		McCane and Widdowson	When recipe changes
Moisture (g)	18	2.7	0	0	N/A		McCane and Widdowson	When recipe changes
Ash (g)	0	0	0	0			McCane and Widdowson	When recipe changes

For nutritional information
determined by an analysis

FSA Salt Category

Label claims declaration	n/a	Name of the laboratory used:	n/a	Product FSA Category:	Not applicable
Lab accreditation:	n/a	Accreditation Date:	18/01/2023	Salt Targets: (g salt or mg sodium per 100g):	N/A



Analytical & Nutritional JAM007

Chem/Physical Standards

Test	Target	Reject	Method	Frequency
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Micro Standards

Test	Unit	Target	Reject	Method	Frequency	Cof AAvailable
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Allergens JAM007

Allergens Declaration

Contains:	None
May contain:	None
Free from (if applicable)	n/a
Alibi labelling required?	No
Other declarations (nuts are handled, etc.):	No

Detailed Allergen

Component	The allergen is present in the material	There are none in the material and none on site and there is no risk of cross contamination of raw materials	There is none in the material but used elsewhere in the factory in a segregated area, using segregated equipment	There are none in the recipe, but is made using equipment that, before cleaning, is used to make product which contains this allergen	There are none in the recipe, but the equipment used to make this material is used to make product which contains this allergen (no cleandown)	Instruction
Peanut or its derivatives e.g. Peanut – pieces, protein, oil, butter, flour and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as ground nut.	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required

Tree nuts including: Acorns, Almonds, Oyster Nuts, Peanuts (ground nuts), Beechnuts, Betal Nuts, Brazil Nuts, Bread Nuts/ Bread Fruit, Cashew Nuts, Chilean Wild Nuts, Cola Nuts, Hazelnuts (Filberts), Ginkgo Nuts, Heart Nuts, Jack Nuts, Jojoba Nuts, Litchi Nuts, Macadamia Nuts, Paradise Nuts, Pecans, Persian Walnuts, Pili Nuts, Pistachio Nuts, Quandong Nuts, Squari Nuts, Tahiti Nuts, Tallow Nuts, Tiger Nuts, Tropical Nuts, Walnuts, All cold pressed nut oils, Hickory	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Sesame or its derivatives e.g. paste and oil etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Milk or its derivatives e.g. milk caseinate, whey and yogurt powder etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Eggs or its derivatives e.g. frozen yolk, egg white powder and egg protein isolates etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Fish or its derivatives e.g. fish protein and extracts etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Shellfish (including crab, crayfish, lobster, prawn and shrimp) or its derivatives e.g. extracts etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Molluscs (including snails, clams, mussels, oysters, cockle and scallops) or their derivatives e.g. extracts etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Soy or its derivatives e.g. edamame, lecithin, oil, tofu and protein isolates etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO2) e.g. sulphur dioxide, sodium metabisulphite etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) or their derivatives e.g. flour, starches, bran etc	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Celery or its derivatives e.g. celeriac	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen'

						is enough else Alibi labelling is required
Mustard or its derivatives	No	Yes	No	No	No	Self certification from supplier stating 'each step in supply chain is free from this allergen' is enough else Alibi labelling is required
Lupines or their derivatives e.g. flour etc	No	No	No	No	No	

Detailed Assessment of Process Steps													
Process Step	Wheat & Derivatives	Cereal containing gluten	Milk & Derivatives	Egg Derivatives	Nuts, Peanuts & Derivatives	Sesame & derivatives	Soybeans & derivatives	Celery & derivatives	Mustard & derivatives	Sulphur dioxide & sulphites	Lupin & derivatives	Crustaceans, Molluscs & derivatives	Fish & derivatives

Additional question for Nuts, Peanuts & Sesame Allergens only

Question	Response
Do raw material suppliers for your Products produce nut / seed products in their factory / harvesting / handling systems?	No

Finished Label Outer



Roquito® Hot Honey
720g e x 5
JAM007
 Storage instructions: Store in a cool, dry place away from direct sunlight
 Weight: 720g e x 5
 Best Before:
 Lot Code:



Specially produced for Roquito®.
UK: Unit 50-52 The Circle, Queen Elizabeth Street, London SE1 2BE.
EU: A Wildflower Way, Boucher Road, Belfast, BT12 6TA.
Roquito® is a registered trademark of Leatham Ltd
customerservice@leatham.co.uk

Packaging

Component	Pack Type	Material	Description	Colour	Weight Per Unit	Food Cctd Pack	Length	Width	Height	Diameter	Gauge	Grade	Supplier	Supplier Acc	Country	Tamp Ev Det	Sealing Type	Sealing Colour	Suit Rec	Perc Rec	Print Method
Bottle	Primary	PET	Plastic bottle	Clear	29.00	Yes	55.8	89	159	n/a	0.2	Food	Esterform	BRC	UK	Seal	Induction seal	Silver/white	yes	100	n/a
Cap	Primary	PP	Plastic cap	Gold	4.90	Yes	n/a	n/a	18.7	40.75	0.3	Food	UCP Zeller	BRC	UK	Seal	Induction seal	silver/white	yes	100	n/a
Seal	Primary	PET foil	Induction Seal	Silver/white	0.28	Yes	n/a	n/a	0.1	40.75	0.1	Food	UCP Zeller	BRC	UK	Seal	Induction seal	silver/white	no	0	n/a
Label	Primary	Paper	Paper Label	Various	1.00	No	n/a	70	120	n/a	0.1	Non Food	Reel Label Solutions	ISO9001:2015	UK	n/a	n/a	n/a	yes	100	Laser
Case	Secondary	Cardboard	Cardboard Case	White	46.00	No	278	90	40	n/a	3	Non Food	Dairi-Pak	BRC	UK	Shrinkwrap	Thermoretractable plastic film	clear	yes	100	Label
Shrink wrap	Secondary	LDPE	Plastic case wrap	Clear	90.00	No	n/a	n/a	n/a	n/a	0.5	Non Food	Shrink Wrap Supplies	n/a	UK	Shrinkwrap	Thermoretractable plastic film	clear	No	0	Label
Pallet	Pallet	Wood	Wooden Pallet	Red	18000.00	No	1200	1000	144	n/a	n/a	Non Food	LPR	n/a	UK	Shrinkwrap	Shrinkwrap	Clear	Yes	100	n/a
Pallet wrap	Pallet	LDPE	Shrinkwrap	Clear	600.00	No	n/a	n/a	n/a	n/a	n/a	Non Food	Shrink Wrap Supplies	n/a	UK	n/a	n/a	n/a	No	0	n/a

Packaging JAM007

<u>Packaging Value</u>		<u>Shelf Life Data (Days)</u>		<u>Palletisation</u>			
Total Weight Primary Packaging (g)	35	Life From Production	730	Units per case	5	Container or Pallet Delivery	Pallet
Total Weight Secondary Packaging (g)	136	Lead time (order to delivery)	14	Cases per layer	41	Pallets/Transit cases per container	n/a
Total Weight Pallet/Transit Packaging (g)	18600			Layers per pallet	7	Container size	20 ft
Total Weight of Packaging per Case (g)	311.9	Guaranteed minimum life into Leathams depot:	547	Type of Pallet (i.e. CHEP - 1000x1200mm, EURO-800x1200mm or other please specify)	Chep	Sea Freight or Road freight	Road
Total Weight of packaging per Pallet/transit case (g)	108115.3	% of life on delivery	75	Method of pallet Wrap & Stabilisation	Shrinkwrap		
Number of PRIMARY units per Case/Outer	5			Cases per pallet	287	Transport Temperature (°C)	Ambient
Total Weight per case (kg)	3.9119	Total Weight per Transit Case (kg)	1141.3153	Units per Pallet	1435		
Total cases per container	#Error			Units per layer	205	Pallet Height (m)	1.33
Logos and enviornmental claims	Widely Recycled						

Weight Control

Using Minimum Weight	
Choose Unit	-
Net	Drained
0	0

Using Average Weight

Net	TNE	T1	T2	Drained
720	15g	705	690	0

Supply Chain Standards			
Question	Comply Yes No	When Comply By	Accepted Yes No
Do you use shelf ready packaging (retail products only)	Yes		Yes
The method of closure shall not compromise food safety by being a foreign body issue, nor shall it obscure any labels including barcodes or outer case labels	Yes		Yes
The outer case label shall comply with this label	Yes		Yes
The outer case label barcode shall scan, using a calibrated verifier at Grade B or Above or C if direct printed on the case.	Yes		Yes
The outer case labels shall be placed in duplicate one on the short edge and one on the long edge	No		Yes
The base shall be covered with a layer of cardboard	Yes		Yes
The pallet shall contain a pallet label stating the products on the pallet	Yes		Yes
The pallet shall not contain mixed durability dates or if it does there shall be a pallet label indicating the durability dates present	Yes		Yes
The goods shall not protrude over the edges of the pallet.	Yes		Yes
The pallet shall be wrapped with where possible coloured shrink wrap	No		Yes
The pallet corners shall be protected with pallet uprights	Yes		Yes
The product shall be delivered by a vehicle which is food grade, clean and free from debris	Yes		Yes
If the delivery is temperature controlled the goods can be supplied with a temperature printout history on demand	n/a		n/a
Transporters shall be audited as to their suitability	Yes		Yes

Labelling Information JAM007

<u>Pack Traceability</u>				<u>Shelf Life</u>			
Durability date type:	Best Before End			Shelf life (From Manufacture):	720	Shelf Life Validation Data Held On File:	No
Durability date format:	MMM/YYYY			Is it safe to extend shelf life?	No	How long is it possible to extend life?	n/a
Pack coding used:	Lot code			What evidence do you have to support this?	n/a		
Location of durability date:	Neck of bottle			Is the product packed in a modified atmosphere?	No		
Lot/batch code format:	Julian Date of production e.g., YYDDD - 1st Jan 2022 = 22001			Is the statement "Packed in a modified atmosphere" on the product label?	n/a		
<u>Inner barcode</u>							
Inner barcode number (if sold CASE ONLY then type N/A)	5018095013336	Barcode Type:	EAN-13	if yes, state the composition of the gas used e.g. 30% CO2/70% N2	n/a		
Number of Digits:	13	Check Digit:	6				
<u>Outer barcode</u>				<u>2D barcode</u>		<u>Packaging Code</u>	
Outer barcode number:	15018095013333	Barcode Type:	ITF-14	Standard Packaging	n/a	Standard Packaging	n/a
Number of digits:	14	Check Digit:	3	Flash/Promo	n/a	Flash/Promo	n/a

Labelling Information JAM007

Usage Instructions:	
Storage instructions:	Store at room temperature. Crystallisation may naturally occur. If this happens, place the bottle in a warm area.
Cooking instructions if applicable:	n/a
If delivered chilled or ambient, is product suitable for freezing?	N
Instructions for defrosting: temp / time:	n/a
Shelf life after defrost:	n/a
Shelf life once opened:	Same as BBE
Storage once opened:	Store at room temperature
Health Mark:	n/a
Health Mark Shape:	n/a

Claims		
Claim No	Claim Type	Details
0		

Process Controls						
Process Number	Process Step	Level of Control	Control Measures (CCP only)	Limits (CCP only)	Monitoring Procedures (CCP only)	Action (when out of control)(CCOP only)
1	Raw material intake	PRP				
1	Raw material intake	PRP				
2	Packaging material intake	PRP				
2	Packaging material storage	PRP				
2	Packaging transfer to line	PRP				
3	Barrel washing	PRP				
4	Warming in chambers	PRP				
5	Transfer to pumping room	PRP				
6	Barrel spiking	PRP				
7	Barrel empty into honey bath	PRP				
8	Pump to filters	PRP				
9	Filtration	CCP	Foreign body control	150µm Filter. Filter is free from damage.	Filters inspected daily before use and when cleaned (between different product types) Filter gauges are monitored at start and end of every batch for pressure increase if pressure increases above 8 mPAS pumping is stopped and filter is checked for integrity and blockage All product is passed through a 150µm filter	If filter is damaged, do not pump. Discard faulty filter and replace with damage-free filter. Record on Filter cleaning record Any product passed through filter since last good check will be placed 'On-Hold' & re-filtered
10	Transfer to tanks	PRP				
10	Transfer to IBC	PRP				
11	Storage and blending in tanks	PRP				
12	Transfer to header tank	PRP				
13	header tank	PRP				
14	Inversion and air flush	CP				

14	Tub inversion by hand	PRP				
15	Filling	PRP				
16	Weight check	PRP				
17	Metal detection	CP				
19	Labelling	PRP				
20	Casing	PRP				
21	Palletisation	PRP				
22	Storage of finished product	PRP				
22	De-crystallisation	None				
23	Dispatch	PRP				

Process Controls	
Question	Answer
For non heat treated mixes containing fresh vegetables, spices or herbs with a product shelf life of greater than 14 days, the fresh product needs to be acidified to a pH below 4. Please confirm if this is the case.	n/a
If cheeses are being used, please provide details of: a. The slow vat procedure for the cheese; b. The final pH of the cheese; c. And aw and moisture content of the cheese.	n/a
Please provide details of Salmonella and Bacillus cereus control on any spices used?	aw:0.6
Please provide all times and temperatures during each stage of processing. These should include all pasteurisation/heating times and temperatures, and cooling times and temperatures. State the time taken to reach the core temperature and how long the product is held for at that core temperature.	n/a
What are the conditions of storage during processing?	Ambient
If the sauce is classed as “hot fill”, minimum product temperature at the point of fill must be 85oC with the exception of products of pH< 3.7 where >70 oC is required.	n/a
Please give details about C. botulinum controls on raw materials.	aw:0.6
For pH controlled mixes, please provide pH profile of the product through all stages of the manufacturing process.	n/a
Please state the final pH, water activity and salt levels within the finished product.	pH: 4-6; aw:0.6
Controlling factors for psychotropic clostridium botulinum. If your product is vacuum packed (VP) or modified atmosphere (MAP) and has a shelf life of greater than 10 days the product must achieve at least one of the following factors throughout the food:- a) heat treatment of 90oC for 10 minutes or equivalent, b) aqueous salt level of > 3.5%, c) water activity of <0.97 or d) pH activity of <5.0 or e) any combination of heat and preservative factors which has been shown to prevent the growth of and toxin production of C.botulinum. Please detail what controls you have in place.	n/a

1. Finished Product Standards - Primary Packaging

Acceptable / Green

Unacceptable / Red

Primary
Packaging
Image



Inner Label
Image



Acceptable / Green

Unacceptable / Red

Primary Packaging Description			
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Acceptable / Green

Unacceptable / Red

Date
Coding
Description

Date Coding Description			
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2. Finished Product Standards - Secondary Packaging

Acceptable / Green

Outer Case/SRP Image



Unacceptable / Red

Outer Label Image

Roquito® Hot Honey
720g e x 5
JAM007
Storage instructions: Store in a cool, dry place away from direct sunlight
Weight: 720g e x 5
Best Before:
Lot Code:



1 50 18095 01333 3

Specifically produced for Roquito®
JAM, Unit 10/12 The Circle, Queen Elizabeth Street, London SE1 2UE.
Rn: 4 Wallflower Way, Rochester Road, Baffins, BT12 6TN.
Roquito® is a registered trademark of Leathams Ltd.
customerenquiries@leathams.co.uk

Outer Case/SRP Description			
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3. Finished Product Standards

Acceptable / Green		Unacceptable / Red	
Appearance	Clear viscous honey. Air bubbles may be present around fill level. Minimal small air bubbles present in body. No signs of crystallisation.	Appearance	Excessive air bubbles around fill level and throughout. Crystallisation present.
Flavour	Sweet, floral taste of honey with a spicy heat of chilli	Flavour	Burnt or distinct caramel flavour. Excessive acidic notes dominate. Off, fermented or bitter flavours present
Aroma	Typical sweet scent of honey, with spicy notes. No off odours present.	Aroma	Aromas not typical of honey detected
Texture	Viscous pourable liquid. Smooth and not grainy.	Texture	Grainy, crystallised honey. Large sugar crystals in mouthfeel

4. Detailed QAS

Acceptable / Green



Unacceptable / Red



5. Product Physical Parameters

Name	Uof M	Target	Minimum	Maximum
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The Supplier Warrants:

The supplier warrants that the Product, the Manufacturing premises and Distribution facilities will comply in every respect with the provisions of existing legislation and statutes, of either the United Kingdom or EC origin, and all Regulations, Statutory Instruments, Directives, orders, decisions or any other requirements made thereunder, which relate to, or control the nature, substance, quantity, quality, fitness for purpose, packaging, packing, labelling, sale, offering for sale, use, marking, traceability, constitution, importation, exportation, transportation, possession, dealing, make-up or trade description of such goods.

The supplier is responsible for informing Leathams Ltd of any proposed changes in the specification (eg. formulation, manufacturing procedures or packaging materials etc.). No changes may be made without express written agreement. Leathams products' specifications are confidential and should not be sent to a Third Party by the Supplier without Leathams approval.

The supplier is responsible for ensuring that all products, as far as is reasonably possible, are manufactured in accordance with the specification, where there is a deviation that they inform Leathams of this in advance of shipping the goods.

The supplier warrants that any documents relating to the goods that are delivered to Leathams, a Third party Warehouse or Directly to a customer on behalf of Leathams are valid and that the information contained in the documents is correct.

The product shall be manufactured at all times to the best practice reasonably available in the industry, and where this cannot be achieved this should be highlighted to Leathams, and in this respect is responsible with keeping upto date with all regulations in force in Europe as it relates to the specific product and in general.

Leathams Ltd Warrants:

To be responsible for the content of the final artwork having received reasonable advise for the supplier.

Not to share information contained in this specification with a third party other than that which is stated above as the property of Leathams Ltd, without the knowledge and permission of the supplier.

To advise of specific Leathams requirements in terms of the end user.

Signed on Behalf of Leathams Ltd

Name:	Giuseppe Gianino
Position:	Senior Food Technologist
Date:	27/09/2022

